



RESTAURANT . BAR

ENTRÉE

HALF DOZEN FRESHLY SHUCKED OYSTERS 28
Served on Ice, with Sauce Mignonette and Lemon

QUEEN VICTORIA'S GREEN PEA SOUP 18
Scottish Oak-Smoked Salmon, Crème Fraiche, Lemon

SOUP OF THE DAY 15
Chef's Special

SMOKED BEEF TARTARE 24
Mushroom Ketchup, Mustard, Puffed Tendon

PAN FRIED FOIE GRAS 24
Textures of Pineapple and Chocolate

SEARED ATLANTIC SCALLOPS 26
Hokkaido Sweetcorn Velouté, Espelette Chilli, Chicken Crackling

RICOTTA TORTELLINI 24
Braised Lamb Neck, Peas, Broad Beans, Lemon and Parmesan

BURRATA SALAD 22
Heirloom Tomato, Baby Beets, Basil and Black Olive Crumbs

MAIN COURSE

ANGUS BEEF TENDERLOIN 48
Warrigal Greens, Caramelised Sunchoke, Sauce Providore

BRAISED FREE RANGE PORK BELLY 38
Miso and Beer Broth, Baby Turnip, Apple, Puffed Wild Rice

CHERMOULA SCENTED LAMB RACK 48
Smoked Eggplant Puree, Charred Baby Brinjal, Goat's Cheese, Peas, Mint and Dukkah

CORN FED CHICKEN & BACON ROULADE 36
Roasted Carrot Puree, Grilled Spencer Gulf Prawns, Freekah

CHILLI CRAB PASTA 38
Angel Hair Pasta, Spring Onion and Coriander, Fried Mantou

PAN ROASTED FILLET OF BARRAMUNDI 42
Celeriac, Charred Baby Leeks, Sauce Américaine

ANCIENT GRAIN & PUMPKIN RISOTTO 36
Spinach, Hazelnut, Curry Oil

ROASTED CÔTE DE BOEUF (for 2 to share) 120
*1kg Roasted Bone-in Ribeye
Served with Choice of 2 sides, Red Wine Jus, Béarnaise*

SIDES

CAULIFLOWER AND CHEESE 12
Garlic-Sesame Crumbs

BUTTERED ASPARAGUS 12
Anchovy Butter

TRUFFLED SHOESTRING FRIES 12
Parmesan and Parsley

COS LETTUCE SALAD 12
Caramelised Walnuts, Tarragon, Blue Cheese, Chardonnay Dressing

DESSERT

BUTTERMILK PANNA COTTA 14
Textures of Strawberries and Rhubarb

CHOCOLATE FONDANT TARTLET 14
Banana, Peanut, Popcorn, Salted Caramel

STICKY DATE PUDDING 14
With Butterscotch Sauce and Vanilla Ice-Cream

CARROT CAKE 14
Cheesecake Mousse, Walnut and Mandarin, Black Sesame Ice-Cream

CHOCOLATE, HAZELNUT & RASPBERRY 14
Milk, Dark and Bitter Chocolate, Hazelnuts, Raspberry Granita

FARMYARD CHEESE

*English Cheddar, Cow's Milk, UK
Bleu d'Auvergne, Cow's Milk, France
Saint Maure, Goat's Milk, France
Camembert, Cow's Milk, France
Served with Crisp Bread, Housemade Accompaniments
Single Cheese (50g), \$14
4 Cheeses (25g each), \$24*